

TAGH Series Cyclotherm Deck Ovens

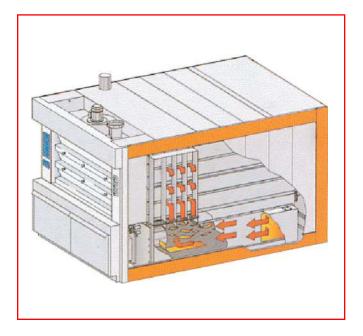
THE HEART OF ARTISAN BAKERIES™

Cyclotherm deck ovens are designed to meet any bread productions requirement. They are the most suitable ovens for artisan bread since the bread is baked directly on stones decks. The direct heat and the abundant steam will give the bread the right volume and its rich and appealing aspect. These ovens are extremely versatile and guarantee the best efficiency and reliability over time.

The structure and the front are made of stainless steel, the loading windows open upward, the control panels and the steam generator controls are all located at the front of the oven, thus ensuring easy adjustment of the oven functions.

These ovens are all equipped with UL listed, US made gas burners for the best heat inertia and baking efficiency.





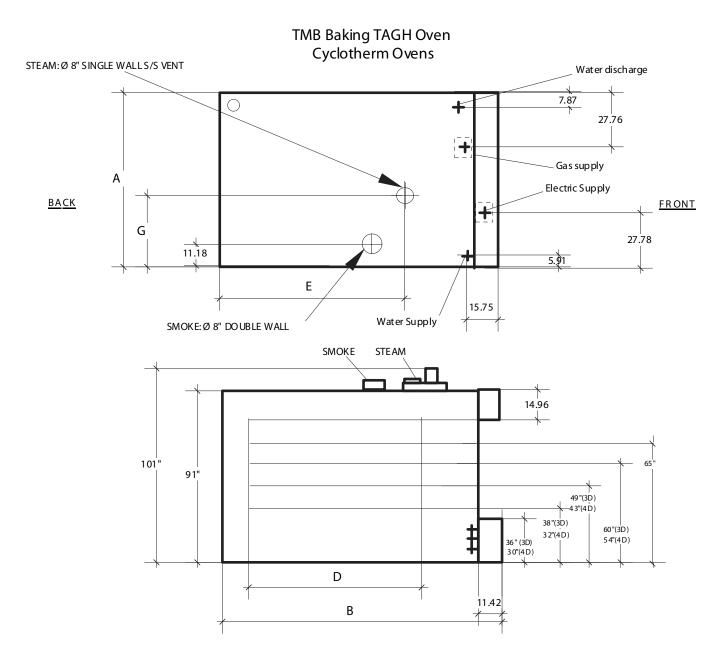
TAGH series ovens can be ordered with a choice of deck lengths according to building space and expected production :

160 cm (63 in.), 2 baguette deep, 200 cm (110 in.), 220 cm (86 in.), 240 cm (94 in.), 3 baguette deep.





TAGH Series Cyclotherm Deck Ovens



| Model | А | В | D | E | G |
|----------------|-----|------|-----|-----|-----|
| TAGH 120-3-160 | 74" | 104" | 63" | 60" | 29" |
| TAGH 120-3-200 | 74" | 120" | 78" | 76" | 29" |
| TAGH 180-3-160 | 98" | 104" | 63" | 60" | 41" |
| TAGH 180-3-200 | 98" | 120" | 78" | 76" | 41" |
| TAGH 180-3-240 | 98" | 140" | 98" | 96" | 41" |
| TAGH 120-4-160 | 74" | 104" | 63" | 60" | 29" |
| TAGH 120-4-200 | 74" | 120" | 78" | 76" | 29" |
| TAGH 120-4-240 | 74" | 140" | 98" | 96" | 29" |
| TAGH 180-4-160 | 98" | 104" | 63" | 60" | 41" |
| TAGH 180-4-200 | 98" | 120" | 78" | 76" | 41" |
| TAGH 180-4-240 | 98" | 140" | 98" | 96" | 41" |

All dimensions in inches.

Specs common to all models:

Water Supply: ½" cold water (65 to 100 psi) Valve and union connection to manifold.

Electrical: 220v/3 ph G+N/60 Hz/30 amps.

Gas: 4" to 7" W.C. 1" Union connection to burner.

Gas Exhaust: 8" Ø Double Wall Pressure inside heat exchanger: -.10" WC with burner off "T" Conector and Humidity trap provided by customer.

Steam Exhaust: 8" Ø S/S Single Wall Optional steam exhaust fan (800 cfm).

Water Discharge: ³/₄" connection from right to left Drain manifold to closest floor sink.

Floor sink needed.

(650) 589-5729 fax | contact@tmbbaking.com email

www.tmbbaking.com